

BBQ Sauce

Submitted By: Barbara Geller

Categories: Barbecue

** Ingredients

4	Tbsp	Butter
2	cups	Onions, Chopped
		**
1/2	tsp	Pepper, black
1/4	tsp	Red Pepper, New Mexico
1 1/2	Tbsp	Mustard, yellow (Annie's)
		**
3/4	cup	Brown Sugar, Packed
12	oz	Chili Sauce (Homemade Brand)
3	cups	Ketchup
6	Tbsp	Worcestershire Sauce
2	tsp	Lemon Juice
1	Tbsp	Jack Daniels
1	Tbsp	Apple Cider Vinegar

** Directions

Sauté onions in half the butter for about 10 minutes. Add the spices and cook about 3 to 5 minutes. Add the remaining ingredients and bring to a slight boil. Simmer about 2 to 3 hours to reduce.

** Store in a tightly sealed container. Keeps well in the refrigerator for at least two months.

** Recipe can be doubled. Triple recipe does not scale for the cooking time, simply cook longer.

Makes about 6 cups.